

Milwaukee Area Restaurants That Feature Local Foods

First, a list from the *Milwaukee Journal Sentinel's* dining critic Carol Deptolla (taken from the *Dig In Blog*):

Alterra Café

Coffeehouse cafe serves Wisconsin cheeses and locally produced eggs. Six locations serving breakfast and sandwiches: 1701 N. Lincoln Memorial Drive; 2999 N. Humboldt Blvd.; 170 S. 1st St.; 5735 N. Bayshore Drive, Glendale; 1211 Washington St., Grafton; 9125 W. North Ave., Wauwatosa
alterracoffee.com

Amaranth Bakery & Café

Organic bakery buys produce from area farmers.
3329 W. Lisbon Ave.
(414) 934-0587

Beans & Barley

From-scratch café with some vegetarian offerings gets its produce from area farms.
1901 E. North Ave.
(414) 278-7878
beansandbarley.com

Café Manna

Vegetarian restaurant draws produce from area farms through a restaurant CSA.
3815 N. Brookfield Road, Brookfield
(262) 790-2340
cafemannamanna.com

Café Soeurette

Bistro serves a changing farm-to-table menu; meats, produce, cheese and beers from area and state producers are served.
111 N. Main St., West Bend
(262) 338-2233
cafe-soeurette.com

Comet Café

From-scratch café serving some vegetarian dishes is supplied with produce from area farms.
1947 N. Farwell Ave.
(414) 273-7677
thecometcafe.com

Dream Dance Steak

Steakhouse menu includes hand-crafted Wisconsin cheeses.
1721 W. Canal St.
(414) 847-7883
paysbig.com/dining/dreamdance

5 O'Clock Club of Pewaukee

Traditional menu offers artisanal Wisconsin cheeses & state micro-brews.
N28-W26658 Peterson Drive, Pewaukee.
(262) 691-9960
foodspot.com/5oclockclub

Honeypie

From-scratch cookery using produce from Braise RSA; grass-fed beef is from Wisconsin.
2643 S. Kinnickinnic Ave.
(414) 489-7437
honeypiecafe.com

Jake's

Steakhouse also serves sophisticated composed plates using local produce in summer; Wisconsin buffalo & pork makes its way onto the menu.
21445 W. Gumina Road, Pewaukee
(262) 781-7995
jakes-restaurant.com

Juniper 61

Restaurant's specials in particular use seasonal produce from the West Allis Farmers Market.
6030 W. North Ave., Wauwatosa
(414) 727-6161
juniper61.com

La Merenda

International tapas restaurant's produce comes from area farmers; state artisanal cheeses and beers served.
125 E. National Ave.
(414) 389-0125
lamerenda125.com

Lagniappe Brasserie

Some of global menu's vegetables come from restaurant's garden in summer, including a variety of heirloom tomatoes and herbs.
17001 W. Greenfield Ave., New Berlin
(262) 782-7530
lagniappebrasserie.com

Le Reve

French bistro incorporates produce from farmers markets.
7610 Harwood Ave., Wauwatosa
(414) 778-3333
lerevecafe.com

Meritage

Contemporary menu features meat from state producers year-round and produce from area farms.
5921 W. Vliet St.
(414) 479-0620
meritage.us

continued ...



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Eat food that is good for you, our community, and the planet

Mia Famiglia

Italian restaurant incorporates produce from its own garden.
10049 W. Forest Home Ave., Hales Corners
(414) 425-0507
miafamigliarestaurant.com

Old Town Serbian Gourmet House

Serbian fine dining features summer produce from area farmers and farmers markets.
522 W. Lincoln Ave.
(414) 672-0206

Outpost Natural Foods Co-op

Items from the carry-out or eat-in deli include local ingredients such as eggs, butter, milk and produce in season. The Bay View café offers Wisconsin beer. Signs mark local and regional products in the grocery store.
100 E. Capitol Drive,
(414) 961-2597;
2826 S. Kinnickinnic Ave.,
(414) 755-3202;
7000 W. State St., Wauwatosa,
(414) 778-2012.
outpost.coop

The Pub

Contemporary and traditional Irish menu uses local meats and produce whenever possible; substantial state cheese list.
114 N. Main St., Oconomowoc
(262)567-8850
aelredspub.com

Roots

Contemporary American menu with produce from restaurant's farm.
1818 N. Hubbard St.
(414) 374-8480
rootsmilwaukee.com

Sanford

Contemporary fine-dining restaurant serves state artisanal cheeses and Wisconsin meats and eggs year-round. Seasonal produce primarily comes from West Allis Farmers Market, with other area sources for ingredients such as ramps, morels and fiddleheads in spring.
1547 N. Jackson St.
(414) 276-9608
sanfordrestaurant.com

Sheridan's Cafe

Casual fine-dining restaurant grows herbs on site, obtains vegetables from farmers markets.
5133 S. Lake Drive, Cudahy
(414) 747-9800
sheridanhouseandcafe.com

Third Ward Caffe

Italian fine-dining restaurant grows vegetables and herbs on its farm.
225 E. St. Paul Ave.
(414) 224-0895
foodspot.com/thirdwardcaffe

Transfer Pizzeria Cafe

Casual pizzeria uses organic vegetables and fruits and eggs from a Plymouth farm June through October.
101 W. Mitchell St.
(414) 763-0438
transfermke.com

The National

Café serving breakfast and lunch; produce from farmers, farmers markets and some to be grown on site; state-produced cheeses and meats.
839 W. National Ave.
(414) 431-6551
nationaleats.com

More Eat Local Restaurants:

Hotch-A-Do

Breakfast and lunch
1813 E. Kenilworth Place
(414) 727-2134
hotch-a-do.com

Lulu

Cafe and Bar
2261 S. Howell Ave.
(414) 294 LULU
lulubayview.com

Cafe Corazon

Mexican in the heart of Riverwest
3129 N Breman St.
(414) 810-3941

Centro Cafe

Another new Riverwest spot
808 E. Center
(414) 455-3751
centrocaferiverwest.com

Pastiche Bistro

Reservations suggested for this Bay View bistro and wine bar
3001 S. Kinnickinnic Avenue in Bay View
(414) 482-1446
pastichebistro.com

Cafe Tarragon

Great vegan and veggie gluten free items (in Future Green store)
2352 S. Kinnickinnic Avenue
(414) 294 4300
futuregreen.net

Maxies

Seafood with veggie options
68th and Stevenson
6732 W. Fairview
(414)292-3969
maxies.com
or try their new breakfast and lunch place,

Blue's Egg

317 N. 76 St.
(414)229-3180
bluesegg.com